



April 4*2*GO Combo

2005 Hogue Cellars Riesling, Washington - Regularly \$9.99

Some of the *best* domestic Riesling comes from the Columbia Valley in Eastern Washington and Hogue is one of its largest wineries. The grapes are left on the vine until completely mature and then fermented in cool stainless steel tanks where the wine stays until bottling. Washington State Rieslings are known for their apricot and tangerine flavors. A naturally crisp acidity balances the slight sweetness, providing a refreshing finish. This perennial favorite can be enjoyed with sushi or salads.

2005 Bennett Family Reserve Chardonnay, Russian River Valley – Regularly \$18.99

William Grant & Sons, a famous distillery, is over a century old and is known worldwide for their Glenfiddich Scotch whiskey. The Bennett Family, a branch of the William Grant family tree, was part of the support group that helped William to realize the dream of owning his own distillery. After expanding over the years to include other spirits, they decided to also produce wine. In the spirit of those who founded the company, they are committed to quality. Grapes for this wine are purchased from some of the best Russian River Valley vineyards. Enjoy this smooth, buttery Chardonnay with Lobster, Roasted Chicken or when you invite your friends over for a little wine and cheese. *It's a Wendy's pick!*

87 pts. The Wine Spectator

“Intense and concentrated, with a mix of ripe pear, apple, hazelnut and fig, picking up a hint of earthy citrus on the finish. Drink now. 7,100 cases made.” –JL

2005 Tapeña Tempranillo, Spain – Regularly \$9.99

Tapeña (tah-PAY-nyah) is a cross between tapas, small plates of food served at bars in Spain, and peña (PAY-nyah) which is slang for a group of close friends. Tapeña is one of 11 wineries in Spain owned by the Ferrer family, famous for their Freixenet. Gabriel Suberviola, their award-winning winemaker, has created these wines in an easy drinking, very approachable manner. Their 100% Tempranillo (tem-prah-NEE-yoh) has flavors of cherry, chocolate, coffee, spice and vanilla. Enjoy this wine with Seafood Paella, Pasta with a Marinara Sauce, Garlic Shrimp or a Marinated Grilled Pork Tenderloin. Spain has become a leader in combining tradition with modern winemaking skills!

2005 Dessert Eagle Shiraz, Australia – Regularly \$14.99

This wine will make you say “WOW!” It is deep purple in color, dense and inky, silky smooth mocha, with chocolate and cherry flavors. An incredible value Shiraz, coming from vineyards in the "Golden Mile", an exclusive area of Barossa Valley. From this same section of land, grapes are selected for the famous Penfolds Grange! Jayson Woodbridge, Owner-Winemaker of the cult Napa Valley Cabernet Sauvignon Hundred Acre, set out to make the “best wine possible, no matter what it cost.”

“America’s Best Reds Under \$20” – Food & Wine Magazine
90 points In The April, 2007 issue of The Wine Enthusiast